



27th Annual
NOAA FISH FRY

Special thanks to:

The Teresa & H. John Heinz III Foundation
Hubbs Seaworld Research Institute
Anheuser-Busch, Inc.

National Fisheries Institute Contributing Members:

Phillips Flagship Restaurant
Sea Watch International

Door prizes sponsored by:

SATO Travel
The National Aquarium
NOAA/NIH Recreation & Welfare Association
Red Sage Restaurant
M&S Grill
The Virginian Suites, Arlington, Va.
Jana Goldman
Gelattissimo, Reagan Bldg. Food Court

MC:

NOAA's Bill Zahner

Music:

Zydeco Crayz



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**The National Oceanic and
Atmospheric Administration**

and the

National Fish & Wildlife Foundation

with the support of the

National Fisheries Institute

**Welcome You to the 27th Annual
NOAA Fish Fry**

June 5, 2002

**In Recognition of:
Capitol Hill Oceans Week
Recreational Boating and Fishing Week**



☞GUEST CHEFS☞

Phillips Flagship Restaurant ***Blackened Grilled Fish Skewers***

Randy Goldman, Corporate Marketing Director; Josh Davidsburg, Marketing Coordinator

Chef Jeffrey Mora, Carnivale Restaurant – Monterey, CA
California Smoked Molasses & Coconut Glazed Hoki with Plantain Taco Shells
Caipirinha (Wild Alaska) Infused Salmon with Mango Chili Salsa & Plantain Chips
Marine Stewardship Council, Seattle WA; Karen Tarica, US Communications Director

Whole Foods Market ***Mesquite Grilled Alaskan Salmon***

Kathy Carroll, Director of Marketing & Communications

Farming the Sea with Sea Grant; Chef Glenn Chu – Indigo – Honolulu, HI
“The Fish of Kings” - Hawaiian Moi – Specially Prepared
Grilled Kahala (Amberjack)
Oceanic Institute-Cates International

Sea Grant Presents: Fruit de Mer - Mollusques et crustacés
Assortment of Delectable East & West Coast Oysters on the Half Shell
Louisiana Seafood Board, Jurisic Oysters, Ameripure Oysters
Pacific Coast Shellfish Growers Assn, Pacific Shellfish Institute, Taylor Shellfish Farms,
Little Skookum Shellfish Growers, Nisbet Oyster Company, Willapa Bay Oyster Processor

Tako Grill Presents Sushi & Grilled Striped Bass and Pacific Halibut from
Hubbs SeaWorld Research Institute's Marine Aquaculture Programs in California
Chefs Terry Segawa, Rollei Pascual, and Edgar Mesina, Tako Grill, Bethesda, MD
Don Kent, Executive Director, Hubbs SeaWorld Research Institute

Louisiana Catfish Association
Louisiana-style deep fried farm raised catfish
Keith Priest, Lisa Manda, Gene & Kay Bouquet, Paul Bouquet
Hugh Warren, Executive VP-Catfish Farmers of America

Sea Watch International, Ltd - Easton, Md.
Country crispy clam strips
Gene Prevost-Director of Sales; Prepared by the Coast & Geodetic Survey Society

NOAA: Darrell McElhaney's Seafood Gumbo

National Estuarine Research Reserves: Taste of the Reserves
Tasty Chesapeake Bay, Md. and Coos Bay, Ore. Deep Fried or Steamed Oysters
Smoked Salmon
Theresa Eisenman, NOAA's National Ocean Service

Legal Seafoods
New England Clam Chowder
Deborah Kearney, Coordinator & Director of Public Relations

27th Annual **NOAA FISH FRY**

☞MENU☞

Soup

New England Clam Chowder
Seafood Gumbo

Fish

Fried Catfish
Grilled Alaskan Salmon
Fried Flounder
Baked Pollock
Grilled Tilapia
Grilled Rainbow Trout

Shellfish

Snow Crab Clusters
Steamed spiced shrimp
Chilled shrimp
Fried oysters
Raw oysters
Raw clams
Fried clams

Salads & Side Dishes

Cole Slaw
Potato Salad
French Fries
Hush Puppies
Baked Beans
Corn on the Cob

Desserts

A Variety of Cakes & Pastries

Beverages

Budweiser Beer
Red & White Wine
Soft Drinks
Bottled Water